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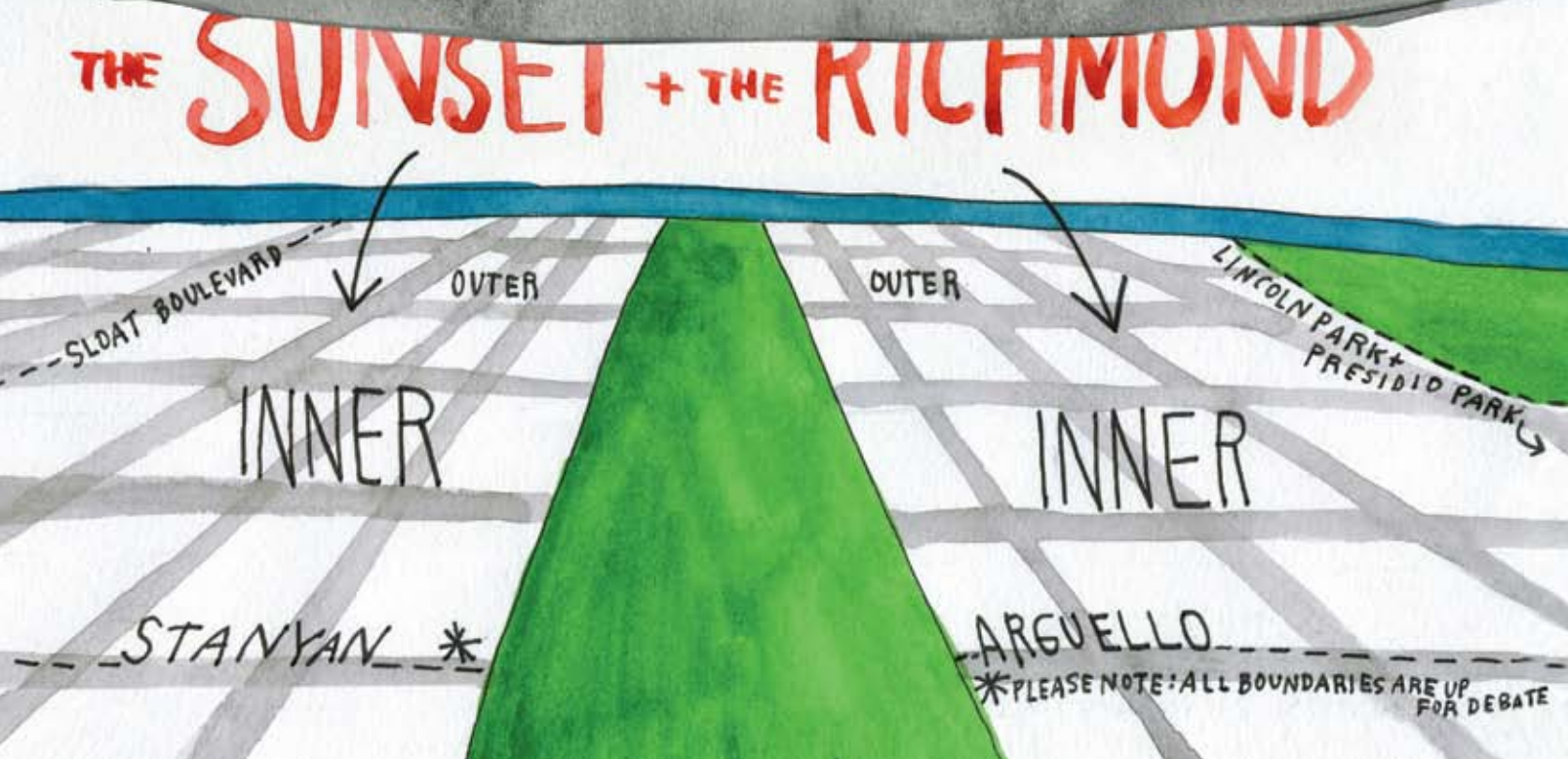
SAN FRANCISCO™

The Bay Area's Smartest Food Magazine

NEIGHBORHOODS:
THE SUNSET &
THE RICHMOND
BAKERIES ON QUEUE
LOAFING AT OUTERLANDS

WINTER 2011 NO. 23

Member of Edible Communities





Eating Out West

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Too many of us pass through the Richmond and the Sunset with a packed picnic, bound for Golden Gate Park or Ocean Beach, waving as we pass to the dusty Asian, Russian and all-day-breakfast haunts that permeate the few busy thoroughfares. But more doors are opening on real sit-down eateries worth stopping for. Arguably, the Sunset and the Richmond were late to the global revolution in attentive, sustainable eating, but adventurous restaurant sleuths are now being rewarded with local, organic and thoughtful flavor-forward acrobatics on the plate. Here, we've asked six of the neighborhood's longtime fixtures and recent denizens to share their best-loved eats around the corner, the 'hood's gaping tourist traps and culinary black holes, and where they eat when they venture out of the fog.



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Chris Julian

Co-owner, Other Avenues

This recovering vegan is now a self-proclaimed food enthusiast, and he's been working at San Francisco's *other* independent, vegetarian, worker-owned health food store for three years (though the store has been in operation since 1974).

Julian doesn't just work in the neighborhood; he's also been a resident for nearly a decade, eating his way up and down Geary, Clement, 19th Avenue and beyond.

NEIGHBORHOOD PICKS:

Underdog and The Taco Shop at Underdogs "I can't seem to get away from The Taco Shop at Underdogs," says Julian, who cites the quality ingredients in the Baja fish tacos, served "Nick's way" (meaning with one crunchy shell, and one soft), topped with house fresh guac and pico de gallo. And while he's on the block, he may also stop by Underdog, the organic, vegan-centric hot dog place, for an exquisite apple sausage or "one of the best vegan hot dogs I've ever had."

Burma Superstar "I like the battle between them and Mandalay. People often say that Burma is overrated, but it's not! It's still awesome," gushes Julian. In addition to well-established menu-stoppers like the samosa soup and the tea leaves salad, he also dives deeply into pumpkin and pork stew and the layered Tofu Tower.

THE NEIGHBORHOOD NEEDS:

"I just wish there were more places using excellent ingredients; the kind of places that have a reduced menu where they pay attention to everything. People are hungry for more."

THE NEIGHBORHOOD HYPE:

"Hard Knox has been overhyped. I'd rather go to Farmer Brown or the Front Porch. The quality of the food just isn't there at all."

HOP MUNI FOR:

"Gracias Madre's three taco platter. The portions are monumental, everything is 100% organic and everything tastes great. Plus they have great wine and they make their own horchata."



